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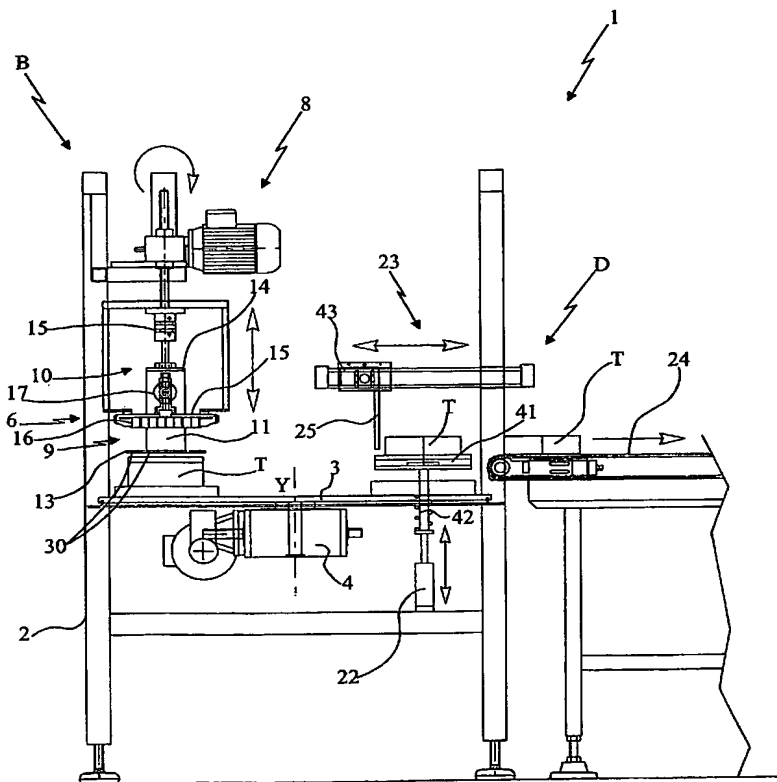
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(54) Title: MACHINE FOR THE PRODUCTION OF MULTILAYER FOOD PRODUCTS



(57) Abstract: Machine for the production of multilayer food products, in particular for the production of multilayer cakes, provided with a rotating platform (3) having, associated therewith, four operating stations (A, B, C, D) able to operate in sequence on the food product and arranged at 90° with respect to each other and preferably composed of: a station (A) for loading different layers of pastry (5); a first dispensing station (B) for distributing a liquid filling product; a second dispensing station (C) for distributing a fairly dense filling product such as a cream or the like; and a station (D) for expelling the cake (T) once completed. First movement means (8) are also envisaged, said means being able to displace cyclically each distribution unit (6, 7) between different operating heights corresponding to the heights reached by the food product being formed. In this way, each distribution unit (6, 7) is able to intervene cyclically several times on a same food product (T), taking into account the height reached by the latter determined by the number of superimposed layers (5) and by the fillings arranged in between.

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